

Notice of References Cited	Application/Control No. 10/723,247		Applicant(s)/Patent Under Reexamination BAR-OR, DAVID	
	Examiner SAMUEL LIU		Art Unit 1656	Page 1 of 1

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*		Document Number Country Code-Number-Kind Code	Date MM-YYYY	Name	Classification
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	B	US-			
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	L	US-			
	M	US-			

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NON-PATENT DOCUMENTS

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	U	Le Denmat et al. (2000) Characterisation of emulsion properties and of interface composition in O/W emulsions prepared with hen egg yolk, plasma and granules, Food Hydrocolloids, Vol. 14, pages 539-549.
	V	Ibanoglu et al. (2007) Thermal denaturation and functional properties of egg proteins in the presence of hydrocolloid gums, Food Chem., Vol. 101, pages 626-633.
	W	Wikipedia (2009, updated) "Nutraceutical", en.wikipedia.org/wiki/Nutraceutical, pages 1-2.
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*A copy of this reference is not being furnished with this Office action. (See MPEP § 707.05(a).)
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